Garden Buffet - $20.75

Entrées
Mesquite Smoked Turkey Breast, Bourbon Apricot Jam
Thyme and Shallot Chicken Paillard, White Wine Caper Vinaigrette
Grilled Beef Sirloin, Horseradish Cream
White Wine Poached Salmon, Grain Mustard

Specialty Greens
Mixed Heirloom Baby Greens
Kale Caesar, Sundried Tomato, Pecorino Romano Cheese

Antipasti
Fingerling Potato Salad, Black Truffle Aioli, Fried Shallots
Arugula, Pesto, Grilled Plum Tomatoes
Farrow Farm Salad, Soy Beans, Cranberries, Toasted Corn
Roasted Root Vegetables, Sherry Wine Vinaigrette, Sage

Cheese
Assorted Domestic & Imported Cheeses
Dry & Fresh Fruits,
Toasted Flat Breads, Fresh Artisanal Breads

Soup
Fresh House-Made Soups of the Day
Pan Toasted Petite Croutons

Dessert
Assorted Mini Cookies
Berries Anglaise

Hours:
Monday–Saturday, 11:30 a.m.–3:00 p.m.
Sunday, noon–4:00 p.m.
Sunday, 4:00–6:00 p.m.*

*Concert dessert menu only on performance days

Beverages

Coffee and Tea

Hot Coffee	$2.55
Iced Coffee	$2.55
Hot Tea	$2.55
Iced Tea	$3.20
Espresso	$3.25
Café Latte	$4.15
Cappuccino	$4.15
Double Espresso	$4.15

Non-Alcoholic Beverages

Still Water (glass)	$2.30
Still Water (bottle)	$7.35
Sparkling Water (glass)	$2.30
Sparkling Water (bottle)	$7.35
Soft Drinks	$2.50
Juices	$3.30

Beer Selection

Budweiser	$5.55
Coors Light	$5.55
Amstel Light	$6.80
Heineken	$6.80

White Wines - Glass

Côté Mas Blanc, Chardonnay	$8.00
Trimbach, Pinot Blanc	$8.50
Château Lamargue, Rosé	$9.00
Côté Mas Brut	$8.75

White Wines - Bottle

Côté Mas Blanc, Chardonnay	$30.00
Trimbach, Pinot Blanc	$34.00
Château Lamargue, Rosé	$36.00
Côté Mas Brut	$31.50

Red Wines - Glass

Paul Mas, Malbec	$8.00
Les Galets de Sauveterre, Côtes du Rhône	$8.50
Petit Paveil, Bordeaux	$9.00

Red Wines - Bottle

Paul Mas, Malbec	$30.00
Les Galets de Sauveterre, Côtes du Rhône	$34.00
Petit Paveil, Bordeaux	$36.00